

A Classic Filipino Dish: Chicken Adobo

Filipino Chicken Adobo is a flavourful stew that features tender chicken pieces. The dish has become widely beloved due to its delectable taste and straightforward preparation process, making it a staple in many Filipino households.

Adobo is a versatile dish that can be made with chicken, pork, beef, or even fish. In this recipe, we will be making a traditional chicken adobo using [Nutrafarms' air-chilled, antibiotic free chicken](#).

Ingredients for Chicken Adobo:

- 1 whole [Nutrafarms' chicken](#)
- 1/2 cup soy sauce
- 1/2 cup vinegar
- 1/2 cup water
- 6 cloves garlic, minced
- 1 whole onion, minced
- 5 pcs. Bay leaves
- 1/2 cup oyster sauce
- 1 teaspoon of crushed pepper



Prep & Directions for Chicken Adobo:

1. Add the cooking oil in a large skillet in a medium-high heat. Add the garlic and onion once the oil starts to heat up.
2. Pour the chicken on the pan together with the water and let it boil.
3. Add the soy sauce, vinegar, oyster sauce, bay leaves and pepper.
4. Let it simmer for 30-45 minutes, or until the chicken is tender and fully cooked.
5. Taste the dish and add seasonings according to your liking and enjoy!



Bonus Tips:

- For a richer flavor, you can add 1/4 cup of brown sugar together with other spices.
- If you prefer a saucier adobo or less sauce, you can adjust the amount of water or marinade used.
- Last but not the least, this dish is best served with white rice for a full asian experience!

Final Thoughts:

Chicken Adobo is a quintessential Filipino dish that has captured the hearts and palates of many throughout the country. The combination of tender, juicy chicken and savoury umami adobo sauce creates a comforting and satisfying meal that appeals from children to adults. The delicious taste of chicken adobo is irresistible and always hits the spot.